



King George Chapter Newsletter June 2020

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While some of the country has opened to Phase 1 or even Phase 2, King George Wine Society has not been granted access to full membership meeting space. That is not deterring the group from being educated. During their regular meeting held June 12, conducted virtually; thirty-four people were connected through Zoom to learn about Bonarda, presented by Dave Loudin. Prior planning allowed members to select a 4 or 7 bottle combination (or smaller) provided by City Vino of Fredericksburg, VA as well as food pairing suggestions, giving tasters an opportunity to prep their food and be ready for the 7:30 takeoff.

After Chapter Chair, or President as we practice, Terri Hyde, greeted the Zoom participants, she held a quick business meeting to ascertain interest in a face to face July meeting. Members were asked to inform her any concerns and to be looking for a future email on this subject. We were all excited to learn that Janet Burckell retired today; we would have a toast in her honor once the tastings got under way.



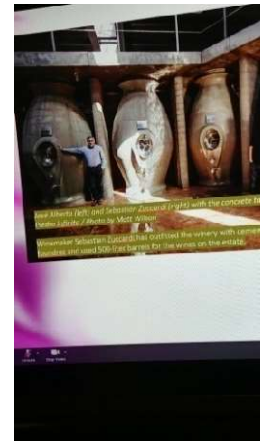
Our journey started with Dave enlightening us on the rules and regulations of naming grapes in Italy as some wine is stated to have been made with Bonarda when in fact may not be. UvaRara is an example of that. It can be quite confusing. Be sure to refer to Dave's presentation to solidify to memory the nuances, different names, different locations. Lots of facts to stuff into our brains.

Wine 1 was a great starter wine, nice aperitif, and while it was not Bonarda, it was a nice wine to raise to honor/toast Janet which Terri led, wishing her prosperity in her next life phase. The second wine was from Lombardy and made with UvaRara grape. We quickly moved over to Piedmonte where their represented wine did have 10% Bonarda in it. Members mentioned that it paired nicely with venison or smoked oysters. At this point we needed to slow down; we were learning so much very quickly and wanted to savor the wines' flavors.



After the short break and sampling 3 wines from Italy, we moved to Argentina where a large immigration occurred and Italians brought their culture, diets, wine with them. It appears, that Bonarda does even better in Mendoza climates than in Italy.

The most Bonarda is produced in Argentina. Wine 4 was fully Bonarda and seemed a little one dimensional which could have been a product of its youth and probably has aging potential. Wine 5 had a black cherry finish and earthiness to it and meats brought out its quality. It was thought that Bonarda has earthiness and mushroom aromas which might be confused with thinking it has Brett. Our last Argentinian wine, number 6, seemed to spark the attention of our local judge who rated it a gold. Wine 6 was full of layers of complexity, dark fruit, minerality in the finish which was quite long. Another member noted slate in their judging information.

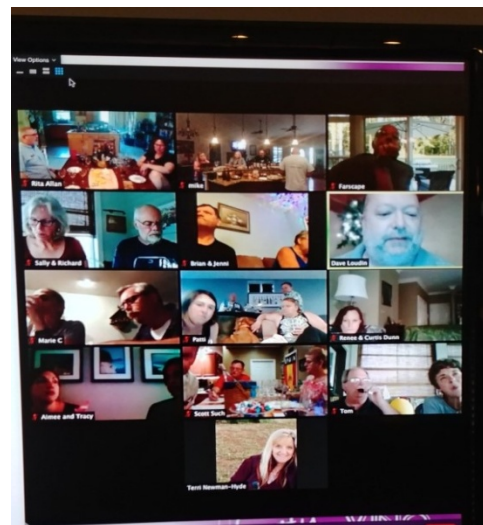


After touring the regions in Argentina, Dave lead us on how the grape got to France and then we travelled to Napa, California to round out our discussion and tasting of Bonarda. This wine was produced with a grape called Charbono, a synonym to Bonarda. The wine was from the Calistoga region and had 99% Charbono and 1% Merlot. It was lower in alcohol, had Italian herbs and a long finish. Some thought it was truly a good wine to end our lesson and tour; the Poster child for decanting. Food brought out its qualities. Not everyone expressed that same opinion, nor that it was a good one to purchase (some groans when the price was announced). Even still, there was good discussion among the members.

As usual, our voices got louder as more wine was consumed and the night progressed, but members shared a lot during the evening.

Even though members had different combinations of the wine, we did determine that most people liked wine 6, followed by 7, then a smattering of 4,2, and 5 votes. Wine 3 was a secondary choice for one group. There was a shout out for wine 1 as a sweet wine. Also, wine 6 might have been better if not decanted for any length of time.

We thanked Rita for obtaining the wines, Terri for organizing the Zoom connection and Dave for leading us through the journey on Bonarda. Another successful virtual tasting was had!!!



Wine	Price
Parolvini Sangue di Giudadell' Oltrepò Pavese DOC	12
Frecciarossa Uva Rara Provincia di Pavia IGT 2016	24
Tenuta La Pergola, Monferrato Rosso 2017	19
Familia Mayol Bonarda Mendoza Argentina 2018	16
Belasco de Baquedano Llama Old Vine Blend 2016	16
Zuccardi, Emma Bonarda Mendoza 2017	46
Robert Foley Vineyards, Napa Valley Charbono 2015	44